

Goosey Fudge Brownies from Rodelle

Rodelle's famous recipe



Servings: 12

NOTE: If you cut smaller squares, you'll get more than 12 brownies.

1. Preheat oven to 350° F.
2. Line 9x13 pan with parchment paper and spray lightly with cooking spray.
3. Melt butter and sugar in a heavy saucepan on very low heat. Let the mixture cool slightly and transfer to a large bowl. Add eggs gradually, mixing well. Add vanilla extract.
4. Sift dry ingredients together and add to egg mixture, stirring gently and minimally.
Add chocolate chips and nuts (if using). Pour into prepared pan and bake approximately 35 minutes - do NOT overbake or you'll lose the fudgy, goosey texture!
5. Cool before cutting. Turn onto a surface and peel parchment paper off. Cut into squares. They are great frozen, just so you know.

- 1 cup butter, PLUS 2 tbsp
- 2 1/4 cups sugar
- 5 large eggs
- 1/2 tablespoon vanilla extract
- 3/4 cup flour, PLUS 1 tablespoon
- 3/4 cup cocoa powder, PLUS 1 tablespoon
- 1/4 tablespoon salt
- 1/2 cup semisweet chocolate chips
- 3/4 cup chopped nuts (optional)

Per Serving (excluding unknown items): 431 Calories; 25g Fat (48.6% calories from fat); 6g Protein; 52g Carbohydrate; 3g Dietary Fiber; 118mg Cholesterol; 298mg Sodium; 42g Total Sugars; trace Vitamin D; 35mg Calcium; 2mg Iron; 200mg Potassium; 124mg Phosphorus. Exchanges: 0 Grain(Starch).

Carolyn T's Blog: tastingspoons.com